

THE LALEE

BAR-RESTAURANT

"We all eat, and it would be a sad waste of opportunity to eat badly"
Anna Thomas



WINE PAIRED TASTING MENU

£145

Bread and Snacks

Baby artichoke (gf, v+)
truffle salad

Rathfinny Classic Cuvée, Brut, East Sussex, England

Cornish crab*
grapefruit and cucumber

Gavi di Gavi, La Giustiniana, piedmont, italy

Native lobster (gf)
Isle of wight tomato, lemon verbena

Pouilly-Fumé Les Chailloux, Silex, Chatelain

Cornish saddle of lamb (gf, df)
courgette flower, slow roast tomato

Fleurie La Madone, Duboeuf

Pink grapefruit mousse (v)
verjus, Cadogan honey ice cream

Mount Horrocks Cordon Cut, Clare Valley

Tea, coffee & petit fours

An optional course of Artisan cheeses from the British Isles £18.50 pp

What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.
An optional 15% service charge applies and all prices include VAT.
**sustainable or locally sourced ingredients*